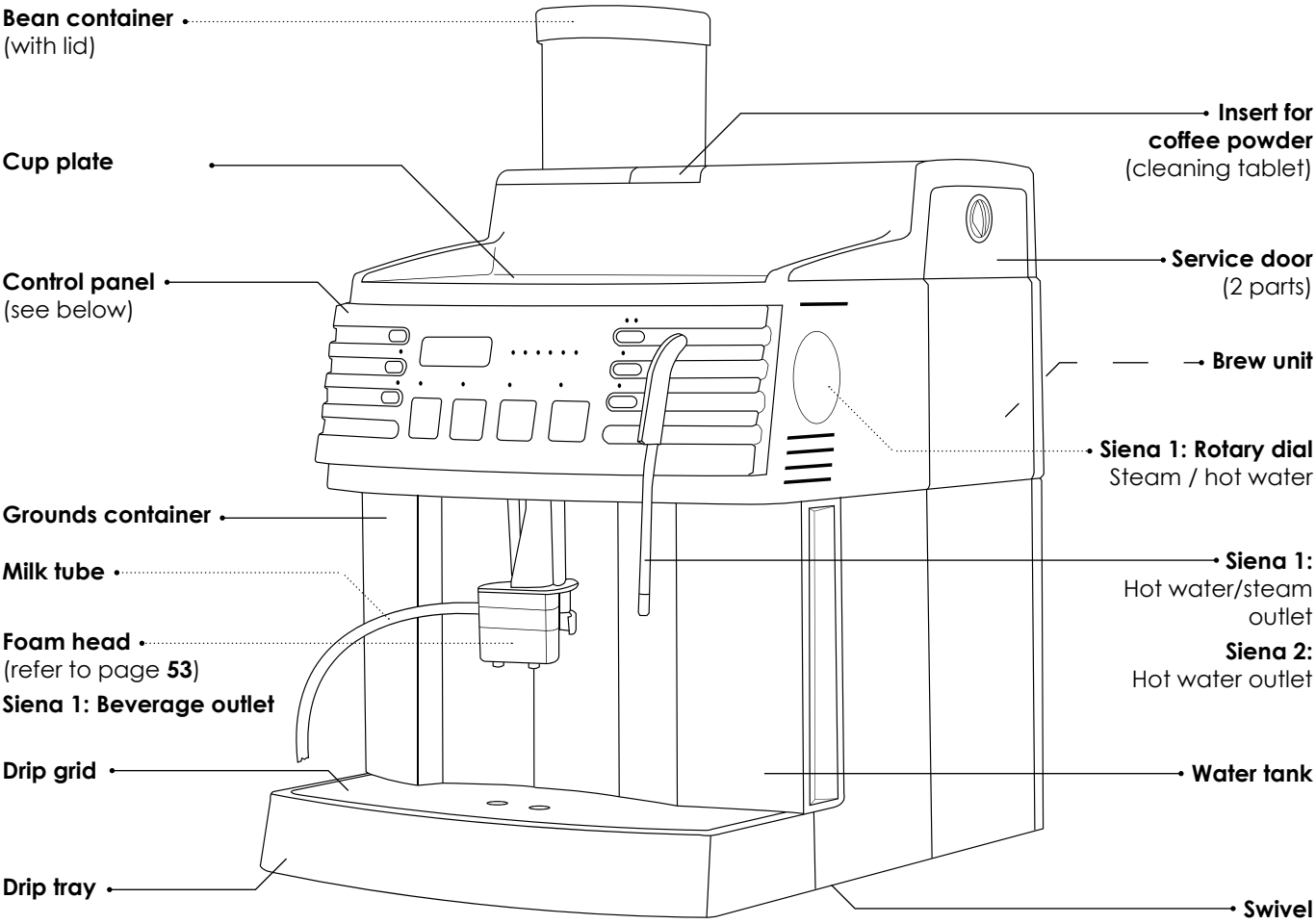
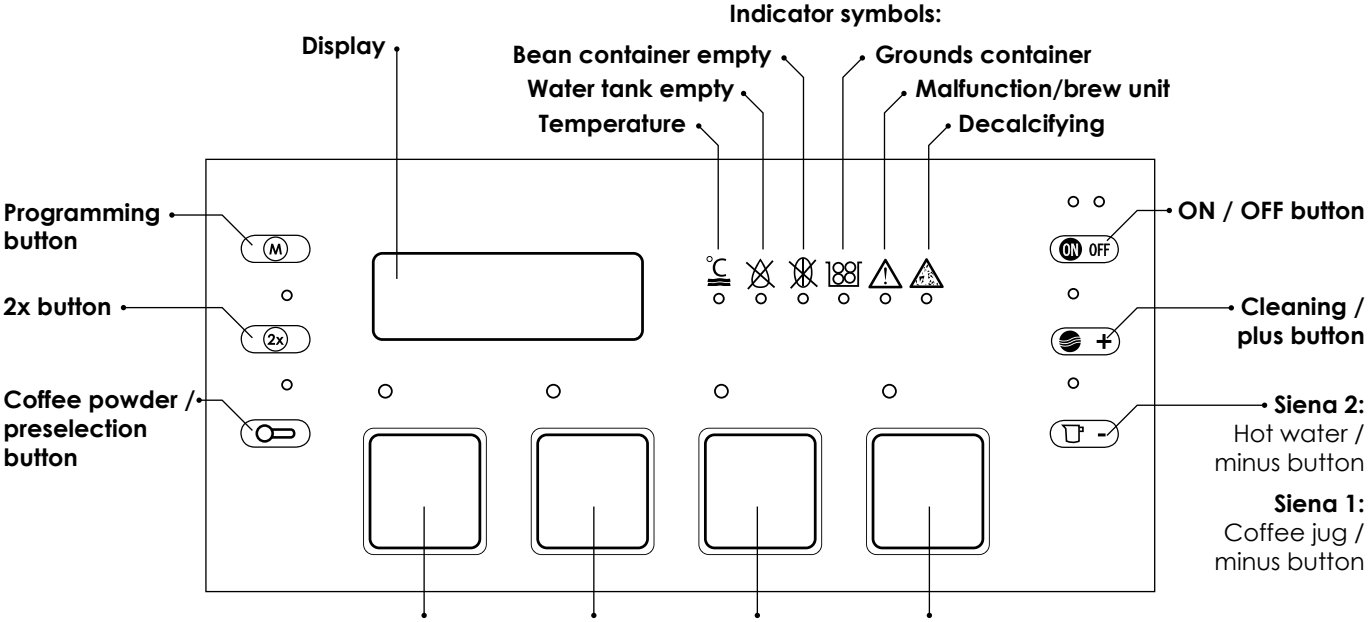


* Illustration: Siena 2

= The position differs between Siena 1 and Siena 2.



Siena 1 Button allocation:	**Espresso**	**Coffee**	**Double espresso**	**Double coffee**
Siena 2 Button allocation:	**Espresso**	**Coffee**	**Cappuccino**	**Macchiato**

* Illustration: Standard configuration

Schaerer Siena 1 / 2

User manual

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All of the information, technical data, pictures and illustrations used in this manual are based on the most current data available at the time of printing.
The pictures and illustrations serve only as examples. Your machine may vary from those shown in the pictures (options). The company M. Schaerer AG reserves the right to make changes at any time without issuing further notification.

In the event of any misunderstanding (due to an incorrect translation, for example), the German document shall serve as our reference.

Safety symbols

The following symbols can be found in this instruction manual. Follow the instructions precisely and use particular caution in these instances.

Danger!
This symbol indicates a risk of injury and/or fatality should certain rules of conduct be ignored. Take all necessary safety precautions when you see this symbol in the instruction manual.

Danger / electrical shock!
This indicates a risk of injury and/or fatality as a result of electrical shock.

Caution – hot!
This symbol alerts you to the fact that all beverages dispensed from the machine are hot.

Caution!
This symbol warns you of possible material damage as well as financial and legal consequences (e.g. loss of warranty claims, liability claims, etc.).

Remark
Here you will find important notes and information.

Introduction

Welcome

By purchasing this coffee maker, you have acquired a high-quality Swiss product which was specially designed for professional household use or catering businesses.

This manual provides you with detailed information about how to commission, program, operate and clean your new coffee maker.
The manual also contains important safety notes which help to ensure safe usage.

Before commissioning the coffee maker, be sure to read the chapter "**Safety notes**" carefully.
Neglecting to use the machine according to the instructions in this manual rules out any liability claims in the event of damage.
The coffee maker's performance largely depends on its proper usage and careful maintenance. We recommend reading all the information thoroughly before using the machine for the first time.
Always keep this instruction manual close to the machine.

We trust that you will enjoy using this coffee maker for a long time!

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Safety notes

General

Do not operate the device until you have carefully read the instruction manual provided. Read all notes thoroughly.

Place the device on a stable, horizontal surface. Do not set it down on hot or warm surfaces. Choose a location that is not easily accessible to children or pets.

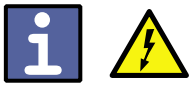
Never allow live electrical parts to come into contact with water.
Never spray the device with water or any other liquid. Never immerse the device in water or any other liquid. Do not operate the machine with wet hands.

Children are often unaware of the dangers which can result from handling electrical devices improperly.
Never leave children unattended with electrical devices.

Be careful when touching the steam injector, as it becomes hot during operation. Use the specially designated grips. Do not touch any hot surfaces. Allow the device to cool before fitting or dismantling any parts. The same applies to cleaning (risk of burns).

Persons who have not familiarised themselves with the instruction manual, as well as children or anyone under the influence of drugs, alcohol or medication may not use the device unless they are supervised.

- Do not pinch or pull the power cord over corners or sharp edges, and do not place it or hang it over hot objects. When unpacking the device, please check if the mains voltage corresponds to the device's voltage stated on the serial plate.
(Refer to "**Technical data**", page **83**).
- Connect the device to a grounded socket only. For safety reasons, we recommend using a residual current device (RCD - available in specialty electronics shops). To protect persons from fire, electrical shock and/or injury, never immerse the power cord or plug in water or any other liquid.
- Never operate a device with a faulty supply pipe. Should an additional supply pipe be required as an extension, it must also be in flawless condition and attached in such a way that no one can trip over the supply pipe. Keep the supply pipe out of the reach of children and pets. Never insert the power plug into the socket if it is wet, and never touch the plug with wet hands.



Do not leave the device switched on if unattended. For reasons of safety and power efficiency, we recommend switching the device off at the main power switch over night and during longer periods of non-use (not possible with the coin tester option). For shorter periods of non-use, the device can be switched to Stand-by mode via the ON OFF button. For devices with a fixed water supply, the tap must be closed.

Disconnect the power cord if the device shall not be used for a longer period of time.

Never expose the device to outside weather conditions such as rain, snow, frost, etc.

Do not operate the device without water.

The coffee maker's original packaging has been designed to be especially robust for postal transport. Therefore, be sure to keep this packaging in a safe place should a return delivery be necessary.

For safety reasons, machines that have reached the end of their product life cycles must be rendered unusable. To do so, disconnect the power cord and sever the connector cable. Afterward, dispose of the device in accordance with regulations.

Old devices still contain valuable materials. Instead of taking your old device to the nearest refuse dump, you should therefore ask your service technician or city administration office what recycling options are available. In any case, make sure that the device is not thrown into the bin for household rubbish.

The device is designed for preparing coffee, hot water and steam and may not be operated for any other purpose. The coffee maker is suitable for household and industrial use. If it is used for industrial purposes, the warranty claims are different.
Please observe the warranty conditions.

Devices with a damaged connector cable or plug, or devices which are damaged in any way or not functioning optimally, may not be commissioned. In the event of damage, the device may only be opened by authorised service technicians and repaired using original spare parts or accessory parts. This also applies to instances in which the connector cable is faulty. Otherwise, the manufacturer accepts no liability whatsoever. The use of accessory parts not recommended by the device manufacturer can lead to fire, electrical shock or personal injury.

Hygiene

International guidelines regarding food hygiene are defined by the **HACCP** = Hazard Analysis and Critical Control Points. Many countries also observe national hygiene regulations in addition to the HACCP.

The coffee maker may only be operated in accordance with the **HACCP** and all valid national and industry-specific hygiene regulations for the country in which it is used.

Excerpt from the HACCP:

- Do not use raw milk. Use only pasteurised or UHT milk.
  In any case, the milk must be homogenised!
- Milk that has already been heated or that has already exceeded its expiry date may not be used.
- If pre-packaged milk is used, it is recommended for hygienic reasons to use the milk directly out of the original package.
- The milk must have a temperature of approx. 3 °C to 5 °C. If this is not observed, an optimal product cannot be dispensed.

Liability

All warranty and liability claims are null and void in the event of personal injury or damage to property if the injury or damage can be traced back to one of the following causes:

- Improper use of the device
- Improper installation, commissioning, operation and maintenance of the device and the associated options
- Non-observance of maintenance intervals
- Use of the coffee maker despite faulty safety devices or improperly attached or non-functional safety and protective devices
- Non-observance of the safety notes in this instruction manual regarding positioning, installation, commissioning, operation and maintenance of the machine
- Operation of the device in less than optimal condition
- Improperly conducted repairs
- Catastrophic cases due to the effects of foreign matter, an accident, vandalism, as well as acts of God
- Reaching into and/or opening the housing with objects of any kind.

The manufacturer only accepts warranty and liability claims as long as the specified maintenance and service intervals are observed, and if original spare parts are used in the device supplied by the manufacturer and/or by an authorised supplier.

The device must be serviced every **6 months** or after **6,000 coffees** have been dispensed.

Safety-related parts, such as safety valves, safety thermostats, and boilers, must not be repaired under any circumstances. They must be replaced:

- Safety valves every **24 months**
- Boiler (steam producer, flow heater) every **60 months**.

Product description

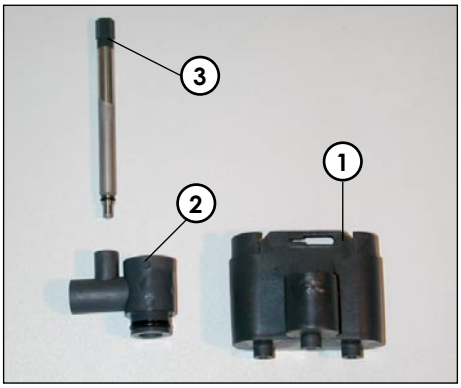
Overview - machine

(Refer to page **44**)

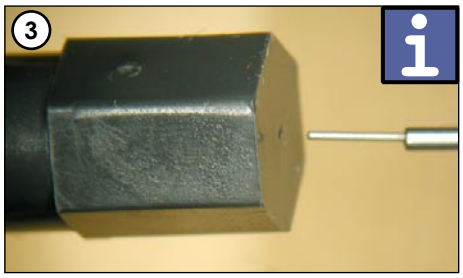
Overview - control panel

(Refer to page **44**)

Detailed picture of the foam head (Siena 2)



1. Foam head
2. Corner piece
3. Foam nozzle



If no milk foam is dispensed, insert the supplied instrument (air valve pin) into the foam nozzle [**3**].
(Refer to the detailed picture on the left).

The display symbols

- Water volume indicator
- Language indicator
- Coffee grinding time indicator
- Coin tester indicator
- Temperature indicator
- Milk foam quantity indicator
- PIN code indicator
- Switch-off time indicator
- Service number indicator
- Indicator for pre-brewing switched on
- Indicator for steam switched off

Scope of delivery

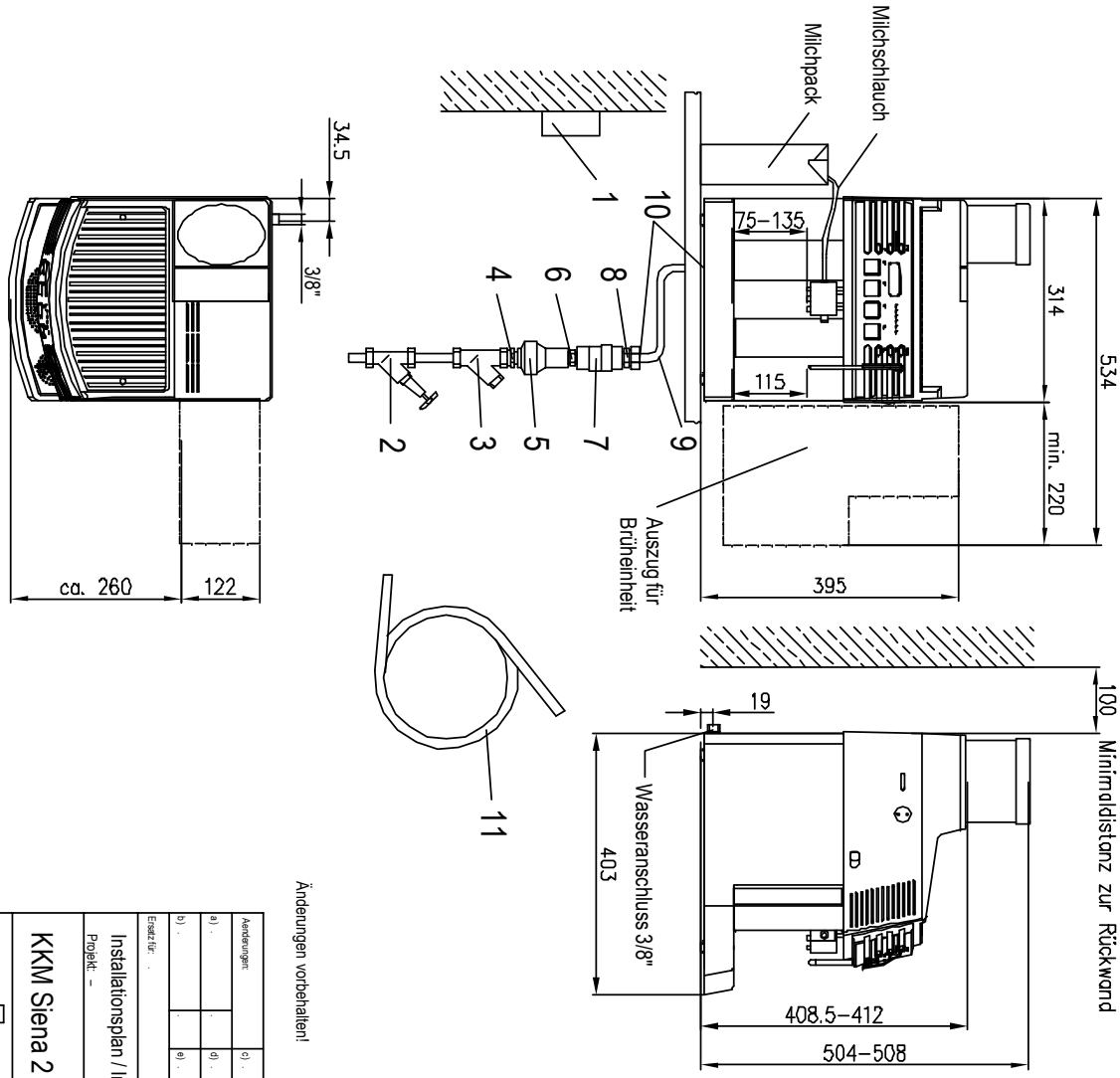
Qty.:	Article:	Art. No.:
1	Instruction manual	062'417
1	Cleaning card	*
1	Milk foam nozzle	
1	Accessory set (see below)	*

* = Country-specific

Overview of accessories

	Article:	Art. No.:
1.	Cleaning tablet	062'531
2.	Measuring spoon	067'111
3.	Multi-tool adjusting knob	062'985
4.	Brush	062'951
5.	Brush set (10 pcs.)	061'174
	Included with Siena 1 only:	
6.	Foam nozzle	062'945
	Included with Siena 2 only:	
7.	Air valve pin	061'454
8.	Milk nozzle set	071'246
	Includes:	
	Black: diam. 1.00 mm	071'247
	Yellow: diam. 1.05 mm	071'248
	Grey: diam. 1.10 mm	071'249
	Orange: diam. 1.15 mm	071'250
	White: diam. 1.40 mm	071'251
	Brown: diam. 1.50 mm	071'252
	Transparent: diam. 1.70 mm	071'253
	Blue: diam. 2.00 mm	071'254

Installation plan for Siena 2



Folgende Installationen müssen vorhanden sein:

1 Steckdose, 3polig
2 Wasseranschluss mit Absperrventil

Idealhärte des Wassers:
8° - 12° französische Wasserhärte
5° - 7° deutsche Wasserhärte

Im übrigen verweisen wir auf die örtlichen Vorschriften.

Optionen:
- Verschiedene Bohnenbehälter (Fassungsvermögen bis 1kg)
- Münzprüfer oder Jetonprüfer
- Festwasserset, Art.-Nr. 062812, best. aus:

3 Wasserfilter 3/8", Art.-Nr. 067310
4 Doppelnippel 3/8"K - 1/4"K, Art.-Nr. 068191
5 Druckreduzierventil 1/4", auf 2bar eingestellt, Art.-Nr. 069436
6 Doppelnippel 1/4"K - 1/4"K, Art.-Nr. 055109
7 Rückschlagventil 1/4", Art.-Nr. 063208
8 Verschraubung 3/8"Z - 1/4"K, Art.-Nr. 068501
9 Panzerschlauch 1000mm lang, 3/8", Art.-Nr. 067764
10 Flachdichtung ø15x9x0,8mm, Art.-Nr. 064249
11 Silikonschlauch ø12/8mm, Art.-Nr. 067722

Modell	Anzahl Mühlen	Anzahl Kolben	Anschlusswert 3x 400V/AC 50-60Hz	Anschlusswert 1x 230VAC 50-60Hz
Siena 2	1	1	-	2.2kW/10A

Änderungen vorbehalten!

Aenderungen: a) . b) . c) . d) . e) . f) . g) . h) . i) . j) . k) .

Ersatz für: .

Ersetzt durch: .

Bemerkungen:

gezeichnet	30.06.04	R. Joye
kontrolliert	.	.
freigegeben	.	.
genehmigt	.	.

Massstab: %

Installationsplan / Installation diagram / Plan d'installation

Projekt: –

KKM Siena 2

schaerer CAD

3.8.6463 D .

Anz. Bl. 1 Blatt-Nr. 1

Achtung: CAD-Zeichnung! Aenderungen nur auf CAD-System vornehmen!

Commissioning

Before using for the first time:

Never operate the device without water.
After longer periods of non-use (e.g. due to holiday), it is recommended for hygienic reasons that the device be rinsed by means of the hot water/ steam injector and the cleaning program started before the device is used again.

1. Place the package on the ground with the number facing up; carefully cut the adhesive tape open.
2. Place the device on a stable, horizontal surface. Do not set it down on hot or warm surfaces. Choose a location that is not easily accessible to children or pets.
3. Insert the drip pan as far as it will go.
4. Fill the water tank with (cold) water (max. 2.4 litres), insert it at the front of the device and press it on firmly.

On devices with the fixed water supply option, the tank cannot be removed.

5. Pull the connector cable on the rear of the device out to the required length, and connect the device to a grounded socket.

Never insert the power plug into the socket if it is wet, and never touch the plug with wet hands.

6. Reclose the cord compartment.
7. Switch on the power switch. The device is now in Stand-by mode.

This does not apply to coffee makers with the coin tester option.

8. Press the ON OFF button to switch on the device (LED in the button lights up).
9. Fill the bean container (capacity: max. 1 kg). Close the bean container with the lid to form a tight seal.

Only pure whole coffee beans may be used – no coffee with caramelised or aromatised beans.

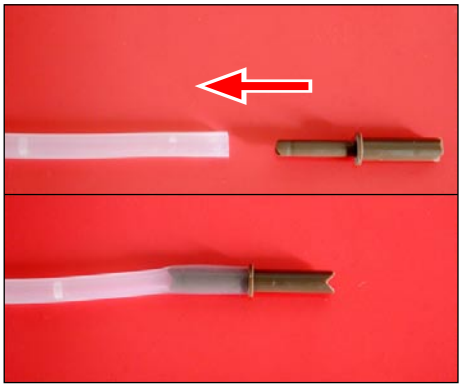
10. When the temperature indicator °C lights up (in green) and the message "**Ready**" appears on the display, the machine is ready to operate.

Each time the device is commissioned, the device automatically rinses the brew unit. During this rinse procedure, no products can be dispensed.

11. Touch the product button. The first beverage is dispensed.

This beverage is not edible, since the grinder's coffee duct must first be filled/rinsed.
Please wait to drink the following beverage.

Installing the milk nozzle (Siena 2)



You have received eight different milk nozzles (refer to "**Overview of accessories**", page **54**). They feature different dispensing diameters (diam.).

1. Insert the milk nozzle into the milk tube as far as it will go (refer to the picture).

Without the milk nozzle, the milk tube can become stuck to the bottom of the container.

Adjusting milk foam (Siena 2)

Milk foam too cold = fit a smaller diameter (milk nozzle).

Milk foam too hot = fit a larger diameter (milk nozzle).

Operation

Introduction

This chapter describes the basic functions of the coffee maker. Observe these instructions in order to ensure smooth and safe daily operation.

Please read the safety notes on page 50!

Correct and optimal operation of the coffee maker is required and ensured through proper installation and programming by a qualified service technician.

- **Never reach under the beverage outlet or the hot water outlet while a product is being dispensed. The beverages dispensed from the device are hot!**
- **Never direct the steam jet or hot water jet towards parts of the body!**
- **Do not touch the hot plate for cups or the beverage outlet. Only touch the burn-proof fixture of the hot water outlet and the steam pipe.**
- **The device does not stop if the carafe or cup is removed from the beverage dispensing area while a beverage is being dispensed.**

If a liquid is accidentally poured over the hot plate for cups, the device must be switched off (risk of short-circuit).
Please notify customer service immediately.

Filling coffee beans

Fill only roasted coffee beans into the container.

1. Remove the lid from the bean container.
2. Fill beans (max. 1 kg) into the bean container and fit the lid back on.

A well-sealed bean container prevents the loss of aroma.

Making the coffee maker ready to operate

Please check the following before switching on the machine:

- Fresh water supply is open (with fixed water supply option only).
- The bean containers are filled (see above).
- The grounds container is empty.
- The machine is connected to the mains.

Switching on the coffee maker

Flip the main power switch to **ON** (refer to the picture).
Now press the ON OFF button.

Ready

As soon as the display message shown here appears, the machine is ready to operate.

Operating modes

The Siena 1 / 2 has two (2) operating modes:

<< Stand by>>

The machine is switched off but still connected to the power supply.
The following message appears on the display (shown left).

Ready

The machine is ready to operate.
The following message appears on the display (shown left).

Preparing coffee / espresso (whole-bean coffee)

All beverages dispensed from the machine are hot!

The following instructions assume that the machine is ready to operate.

1. Place a cup under the outlet (adapt the size to the product.)
2. Touch the desired product button.
   The product is dispensed.
3. Wait until "Bereit" appears on the display (shown left).
   Remove the cup from under the outlet.

Ready

For a double product (2 cups), press the (2x) button before pressing the product button.

Preparing DECAF coffee (coffee powder)

All beverages dispensed from the machine are hot!

Do not use any water-soluble, freeze-dried or similar products. Use only pure, ground coffee.
Fill no more than 1-2 (level) measuring spoons into the coffee hopper.

1. Press the ⊂⊃ button.
   The indicator lights up.
2. Place a cup under the outlet.
   The indicator flashes.
3. Touch the desired product button.
   "Kaffeepulver" appears on the display.
4. Remove the lid from the hopper and add coffee powder.
   Press the ⊂⊃ button. The product is dispensed.

Coffee powder

If no additional product button is pressed within ± 2 minutes after the ⊂⊃ button is pressed, the red indicator for coffee powder goes out.

For a double product (2 cups), press the ⊂⊃ button before pressing the (2x) button.

Preparing hot water (Siena 1)

All beverages dispensed from the machine are hot!

The temperature indicator °C lights up in green.

1. Place a cup under the hot water outlet.
2. Turn the rotary dial (on the right-hand side) to the [**Hot water**] position.
3. To cancel the dispensing procedure, turn the rotary dial back to its starting position (centre).

Preparing hot water (Siena 2)

All beverages dispensed from the machine are hot!

The temperature indicator °C lights up in green.

1. Place a cup under the hot water outlet.
2. Press the button.
   The dispensing procedure is stopped by pressing the button again.

Preparing steam (Siena 1)

All beverages dispensed from the machine are hot!

Not possible with the Siena 2.

1. Place a cup under the steam outlet.
2. Turn the rotary dial (on the right-hand side) to the [**Steam**] position.
3. To cancel the dispensing procedure, turn the rotary dial back to its starting position (centre).
4. Remove the cup from under the steam outlet.
5. Clean the steam wand with a paper towel.

If products have been heated or frothed, dispense steam for a brief period in order to clean the steam outlet of residue.

Preparing cappuccino (Siena 2)

All beverages dispensed from the machine are hot!

The dispensing procedure for cappuccino cannot be interrupted.

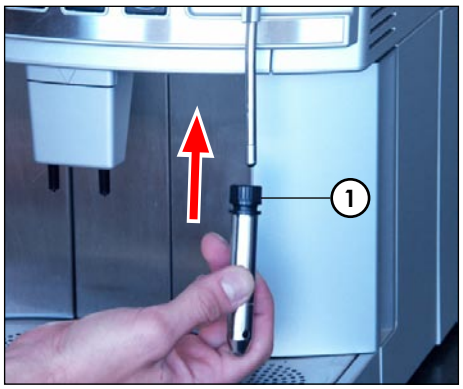
1. Move the milk tube with the milk nozzle downwards into the milk container (refer to the picture).
2. Place a cup under the outlet.
3. Touch the cappuccino button. The product is dispensed.

To prepare macchiato, follow the same instructions as for preparing cappuccino. The only difference is that milk is poured into the cup before the dispensing procedure and the time-out between the dispensing of milk and coffee is longer.

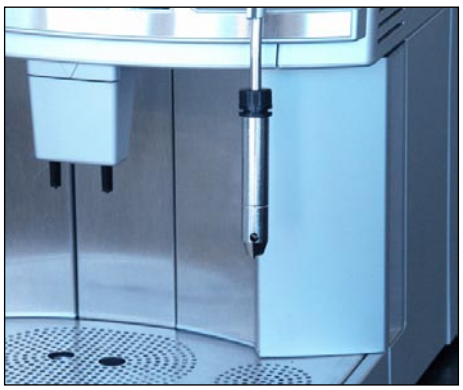
Preparing milk foam (Siena 1)

All beverages dispensed from the machine are hot!

Milk foam can be dispensed and/or added at any time.



1. Unscrew the screw [**1**].
2. Fit the foam nozzle to the steam outlet.
   Retighten the screw [**1**].
3. Place a cup under the steam outlet.
3. Keep the foam nozzle inside the cup.
   Turn the rotary dial (on the right-hand side) to the [**Steam**] position.
4. To cancel the dispensing procedure, turn the rotary dial back to its starting position (centre).
5. Remove the cup from under the steam outlet.



After dispensing milk foam, dispense some steam for a short period in order to clean the foam nozzle and the outlet of milk remains.

6. After dispensing foam, clean the foam nozzle under warm, running water.

Preparing milk foam (Siena 2)

All beverages dispensed from the machine are hot!

Milk foam can be dispensed and/or added at any time.

Milk

1. Place a cup under the outlet.
2. Press the (2x) button and keep it pressed.
3. Press and hold the cappuccino/macchiato button to dispense milk foam. "Milch" appears on the display.
4. The dispensing procedure is stopped by releasing the cappuccino/ macchiato button.

Pre-heating cups

This is recommended for smaller quantities of coffee (espresso). In addition to the coffee mixture used and the water quality, the right temperature is important for making good coffee.

There are two ways to pre-heat cups:

1. Place cups on the hot plate for cups (refer to the picture).
2. Rinse cup with hot water by using the hot water nozzle. (Refer to page **61**, "Preparing hot water").

Grinder settings

The grinder comes with a default setting that processes most coffee beans optimally.

STOP **The grinder setting may only be adjusted while the grinder is in operation.**

1. Using the multi-tool adjusting knob (included in the scope of delivery), adjust the grinder setting to the desired position (see below):
   - Grinder setting 1 = fine / turn clockwise
   - Grinder setting 6 = coarse / turn anti-clockwise
   - **Default setting = grinder setting 3-4 (intermediate grinding)**

When coffee is finely ground, brewing times are increased (the coffee becomes stronger), and the volume of foam increases.

Programming

Your coffee maker is pre-programmed at the factory.
You also have the option, however, of adjusting the device to your individual tastes.
You can program the following product-related elements (refer also to the programming overview):

Water volume - coffee quantity - pre-brew function

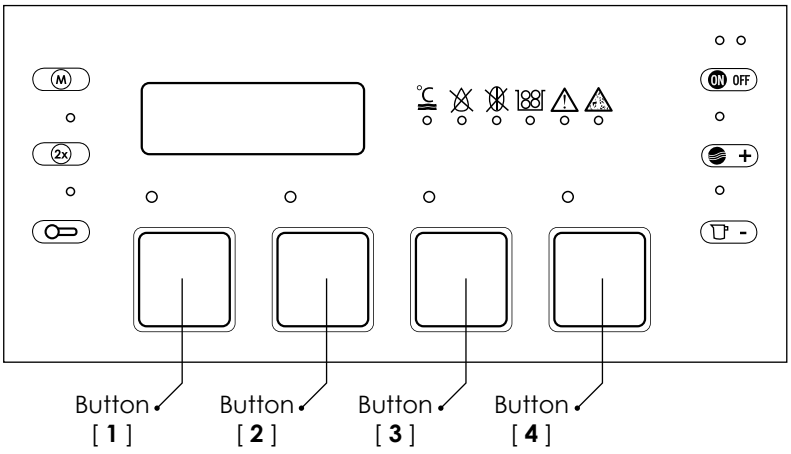
In addition, you can program various device functions individually.

- If no entry is made during programming, the device automatically switches to the next menu after 30 seconds and/or switches to "Bereit" mode
- The device can only be programmed in forward-moving steps.
- Programming in the level can only be carried out with a PIN code.

The following instructions assume that the machine is ready to operate.

Navigation through the programming level

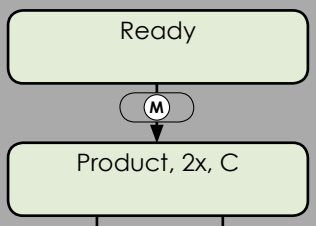
(M)	=	Access to programming level. Confirm parameters; proceed to the next step.
Product buttons	=	Product settings
(2x)	=	General settings
	=	System settings
(+) / (−)	=	Increase or decrease values. Block or release parameters.



* Illustration: Standard configuration, Siena 2

Overview: product programming

Accessing the programming level:

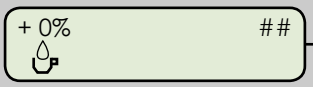


Press (M) to access the programming level.

Press button [**3**] (refer to page 64)

Press button [**1**] or [**2**] (refer to page 64)

Product programming (Siena 1 / 2)



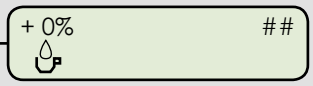
Set the water volume (ml) using ⊕ or ⊖.
Confirm by pressing (M).

Set the coffee quantity (grinding time) using ⊕ or ⊖.
Confirm by pressing (M).

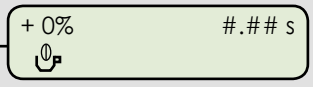
Switch pre-brewing on or off using ⊕ or ⊖.
Confirm by pressing (M).

End of product programming.

Product programming (Siena 2)

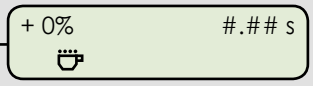


Set the water volume (ml) using ⊕ or ⊖.
Confirm by pressing (M).

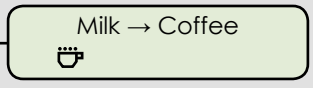


Set the coffee quantity (grinding time) using ⊕ or ⊖.
Confirm by pressing (M).

Switch pre-brewing on or off using ⊕ or ⊖.
Confirm by pressing (M).



Set the milk volume (sec.) using ⊕ or ⊖.
Confirm by pressing (M).



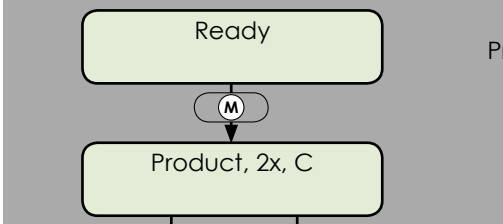
Change the dispensing order using ⊕ or ⊖.
Confirm by pressing (M).

End of product programming.

Continued on page **66**.

Overview: product programming (continued)

Accessing the programming level:

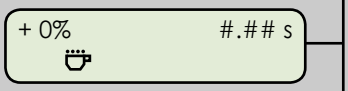


Press (M) to access the programming level.

Press the (-) button

Press button [**4**]
(refer to page 64)

Product programming: milk foam (Siena 2)



Set the milk foam volume (sec.) using (+) or (−).
Confirm by pressing (M).

End of milk foam programming.

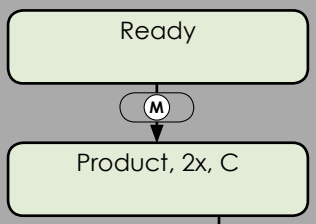
Product programming: hot water (Siena 2)

Set the water volume (sec.) using (+) or (−).
Confirm by pressing (M).

End of hot water programming.

Overview: programming common parameters

Accessing the programming level:



Press (M) to access the programming level.

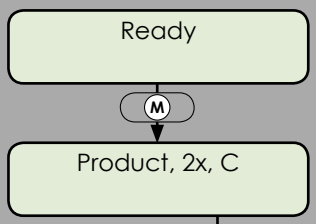
Press the (2x) button

Programming common parameters:

	English	Set the language using ⊕ or ⊖. Confirm by pressing (M).
	Temp. 90 °C	Set the brewing temperature using ⊕ or ⊖. Confirm by pressing (M).
	Stand by 1 h	Set the automatic switch-off time using ⊕ or ⊖. Confirm by pressing (M).
	+41318585111	Service telephone number. Confirm by pressing (M).
Ex Software V3.03	10:29:10	Set the time (HH:MM:SS) using ⊕ or ⊖. Confirm by pressing (M).
Ex Software V3.03	01.07.2005	Set the date (DD.MM.YY) using ⊕ or ⊖. Confirm by pressing (M).
Ex Software V3.03	Cleaning 00:00	Set the moment of the cleaning request-indication (HH:MM) using ⊕ or ⊖. Confirm by pressing (M).
	Ready	End of common parameter programming.

Overview: programming fixed parameters

Accessing the programming level:



Press (M) to access the programming level.

Press the ⊂⊃ button

Programming fixed parameters:

Code ####	Set each digit using ⊕ or ⊖. Confirm by pressing (M).
Counter status	Set counter level to 0 using ⊂⊃ (if desired). Confirm by pressing (M).
Lock button	Block individual buttons from use by pressing ⊕ or ⊖. Confirm by pressing (M).
Descaling ON	Grant authorisation to decalcify using ⊕ or ⊖. Confirm by pressing (M).
Prog.prod. EIN	Grant authorisation for product programming using ⊕ or ⊖. Confirm by pressing (M).
Sys.prog. EIN	Grant authorisation for system programming using ⊕ or ⊖. Confirm by pressing (M).
Counter EIN	Switch the counter display of the product buttons on or off using ⊕ or ⊖. Confirm by pressing (M).
16 ° - 20 ° dH	Set water hardness using ⊕ or ⊖. Confirm by pressing (M).
Change price	**With coin tester option only:** Set the product button price using ⊕ or ⊖. Confirm for each button by pressing (M).
Acc. syst. AUS	**With coin tester option only:** Switch accounting on or off using ⊕ or ⊖. Confirm by pressing (M).
Change code	Set the authorisation code (each digit) using ⊕ or ⊖. Confirm by pressing (M).
Factory set.	The machine can be reset to default settings by pressing ⊕. Confirm by pressing ⊕ / cancel by pressing (M).

Continued on page **69**.

Base config.	The parameters can only be changed by a qualified service technician (protected by PIN code)! Proceed by pressing (M).
Ready	End of fixed parameter programming.

Default settings: products

Here you will find all default settings for product programming.

Water volume:

Espresso: 50 ml
Coffee: 140 ml
Cappuccino: 40 ml

Coffee quantity (grinding time)**:**

5.80 seconds

Pre-brewing:

Pre-brewing is **ON**

During pre-brewing, the coffee powder is moistened with water before brewing.

Siena 2 only:

Milk foam delivery time (sec.):

14.00 seconds

Order of dispensing:

Milk → Coffee

Milk foam quantity (sec.)**:**

14.00 seconds

Hot water volume (sec.):

14.00 seconds

Default settings: common parameters

Here you will find all default settings for programming common parameters.

Display language:

Depending on place of delivery

Brewing temperature:

86 °C

Time until the machine switches to Stand-by mode:

1 h

Telephone number for Technical Support:

Fixed parameter. Can only be changed by a qualified service technician.

Default settings: fixed parameters

Here you will find all default settings for programming fixed parameters.

Authorisation code:

No PIN code (0000)

To release or block buttons:

No buttons blocked

Decalcifying:

Decalcifying is **ON**

Product programming (product buttons)**:**

Prod. prog. is **ON**

System programming (common parameters)**:**

Sys. prog. is **ON**

Counter display (the function continues to run in the background)**:**

Counter is **ON**

Water hardness:

16 ° - 20 ° dH

With coin tester - accounting option:

Accounting is **OFF**

Cleaning

Introduction

This chapter describes how to clean your coffee maker.
Please read this chapter thoroughly to ensure problem-free cleaning.

Please observe the safety notes on page 50!

It is recommended to clean the device daily when coffee is no longer being dispensed (at night, for example).

- **Never reach into the machine during the automatic cleaning cycle and never place your hands under the beverage outlets.**
- **Never spray the machine with a hose or high-pressure cleaner for cleaning purposes. You should also avoid using steam cleaning devices.**
- **Never immerse the machine in water!**
- **Observe all general valid hygiene regulations according to HACCP! (Refer to page 52).**
- **Use only cleaning products recommended by the manufacturer to clean the device.**
- **Never use abrasive cleaning products, abrasive devices or cleaning tools made of metal.**
- **There is a risk of injury while cleaning and using cleaning tools and cleaning products.**
- **Never mix cleaning products!**

To achieve the best possible quality of the dispensed beverages, it is necessary to clean the machine properly and thoroughly on a daily and weekly basis.

Daily and weekly cleaning

Please read the information listed in the instruction manual carefully. It provides important notes on safety, hygiene, use and maintenance of the machine.

Never reach into the machine or under the beverage outlet during the automatic cleaning cycle!

The following cleaning options are available:
1. Complete cleaning = (refer to [**1**] - [**12**]).
2. Coffee system cleaning = press the ⊕ button for 4 seconds (refer to [**5**] - [**6**]).
3. Coffee system rinse = briefly press the ⊕ button once (not described / duration: ± 1 min.).
4. Milk system cleaning = briefly press the ⊕ button 3 times (refer to [**7**] - [**11**])
5. Milk system rinse = briefly press the ⊕ button twice (refer to [**12**]).

Manual brewer cleaning (1x per week):

1

- Press the ON OFF button to enter the Stand-by mode.
- Open the service door at the side.
- Pull out the drawer (Press "Press") and lift out the brewer.

2

- Remove and clean the plastic tray.
- Clean the brewer under warm running water.

Never clean brewer in the dish washer!

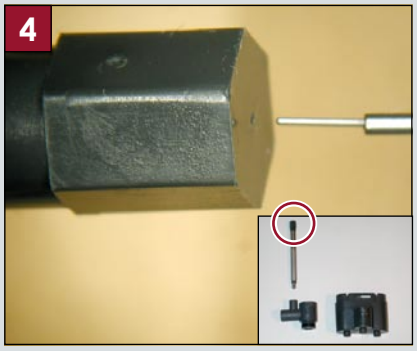
The brewer has to be completly dry before it is placed back in!

3

- Remove the coffee grounds in the brewer area using a vacuum cleaner or the brush.
- Re-place the plastic tray and the brewer.
- Press the ON OFF button to switch-on the coffee machine.

Siena 1:
- Brewer cleaning is finished.

4



If the function indicator ⚠ is blinking the brewer is not right in place or the door is not closed properly.

Siena 2:
- Clean the foam nozzle (see picture) with the supplied instrument (Art.-No.: 061'454).

Coffee-System cleaning (1x per day; recommended by M. Schaerer Ltd.):

5

- Fill the water tank with fresh water.
- Empty the trip tray and place a container (Volume: ± 1.5 Litre) under the outlet.
- Press the ⊕ button (± 4 sec.), until following message displays:

Tablet

6

- Insert the cleaning tablet into the funnel.
- Press the ⊕ button.

Cleaning programm is running! (duration: ± 5 minutes).

If a Milk product has been dispensed since the last cleaning, the Milk-System cleaning will start automatically (see figure [**7**]).

Siena 2: Milk-System cleaning (foamer head cleaning):

7

- Mix the cleaning solution into a container (Dosage see below).

Dosage:

Kamareta "Milk Clean"	= 15 ml
Water	= 300 ml

8

- Put the milk tube into the cleaning container (nozzle downwards).

The tube end must touch the bottom of the containers!

- Place a container (± 0.5 Litre) under the outlet.

9

If the Coffee-System cleaning was running before only press once (1x) the (+) button!

Milk-System cleaning is running! (duration: ± 40 seconds).

Without Coffee-System cleaning:

- Press the (+) button thrice (3x).

10

- Empty the container and place it back under the outlet.
- Rinse the cleaning container and refill it with fresh water (± 300 ml).
- Put the milk tube into the cleaning container.

11

- Press the (+) button.

Milk-System cleaning is running! (duration: ± 40 seconds).

- Cleaning is finished.

Siena 2: Milk-System rinsing:

12

- Put the milk tube into a container with fresh water (± 150 ml).
- Place a container (Volume: ± 200 ml) under the outlet.
- Press the (+) button twice (2x).

Milk-System rinsing is running! (duration: ± 40 seconds).

13

- Disassemble the foamer head and clean it under warm running water.
- Re-assemble the foamer head.

Follow hygiene regulations according to HACCP!

Extract from HACCP:

- Never top up milk! Always throw leftovers away.
- Use milk from its original packing!
- Always clean the milk container before filling it with fresh milk.
- Fill up with fresh milk, chilled to 3 °C - 5 °C, just before restarting the machine.
- Only use homogenised, pasteurized or ultrahigh temperature treated (UHT) milk! Do not use raw milk!
- For optimum hygiene use a refrigerator (optional) to maintain milk temperature.

Decalcifying

Carefully read the information given in the user manual as it contains important information regarding safety, hygiene, use and maintenance of the machine.

STOP **Never reach into the machine or under the beverage outlets during the descaling process!**
Never interrupt the descaling process! Never use vinegar as the descaling agent !

Machines connected to the mains supply must be descaled by a qualified service technician!
Descaling of the machine is a must when the function indicator ⚠ blinks!
With Software Versions under **V 2.10** the display messages "**Caution HOT**" and "**2nd container**" will not appear!

If the "**water low**" function indicator ⚠ blinks, top up with water and re-insert the tank (The descaling process will start automatically).

1

- Press the (ON OFF) button to enter the Stand-by mode.
- Remove the grounds container and the water tank.
- Mix water and the descaling agent into the water tank (Dosage see below).

Dosage:
Descaler (1 x 750 ml) + Water (2 x 750 ml)

- Re-place the water tank.

2

- Disassemble the outlet.

Siena 2:
- Place a container under the outlet (Volume: ± 2.0 Litre).

Siena 1:
- Turn the rotary knob (on the right side) to the [**Steam**] position!
- Place a container under the hot water outlet (Volume: ± 2.0 Litre).

- Press the (+) button (± 5 sec.).

On the display appears:

Caution HOT!

Ex Software: **V 2.10** **V 3.03**

3

Only appears if the steam generator temperature is over 90 °C!

If the steam generator is hot:
- Press the (+) button.

On the display appears:

Descaling xx %

Descaling is running! (duration: ± 40 minutes).

4

Wait until the display is showing:

2nd container

Ex Software: **V 2.10** **V 3.03**

Bei dieser Meldung immer ein 2 Gefäss unter den Heisswasserauslauf stellen!

- Press the (+) button.

5

Wait until the display is showing:

Fresh water

- Rinse the water tank with water and refill it with fresh water (± 1.5 Litre).

6

- Re-place the water tank.
- Place a container under the outlet (Volume: ± 2.0 Litre).
- Press the (+) button.

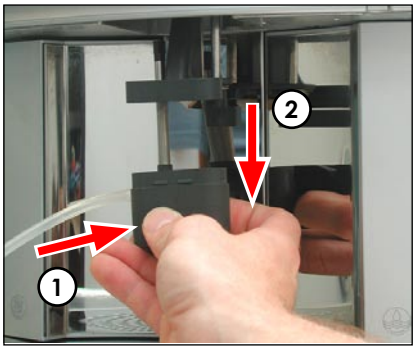
Rinsing is running! (duration: ± 8 minutes).

- Descaling process is finished.
  On the display appears:

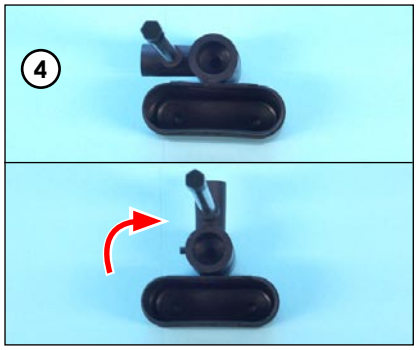
  << Stand by >>

- Re-assemble the outlet.
- Re-place the grounds container.

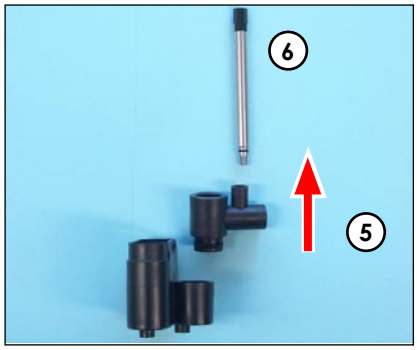
Installing/detaching the foam head (Siena 2)



- Press the front of the foam head.
- Remove the foam head by pulling it downwards.
- Remove the milk tube and tube connector.

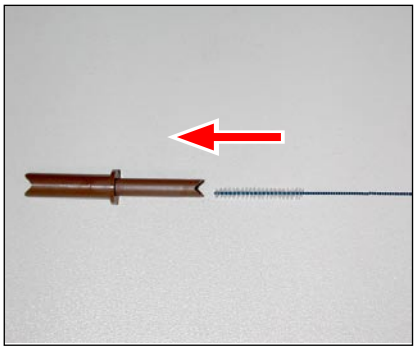


- Swing the foam chamber (with outlet pipe) away from the outlet beaker (refer to the picture).



- Remove the foam chamber by pulling it upwards.
- Unscrew and remove the outlet pipe.
- Clean all parts under running water.
- Re-attach the parts in reverse order.

Cleaning the milk nozzle (Siena 2)



- Insert a brush into the milk nozzle.

Troubleshooting

Malfunctions and possible causes

To ensure the best possible coffee quality, it is necessary to clean and decalcify the coffee maker regularly.

Before having the machine repaired, please check the following points:

- **Does the coffee maker not switch on?**
  - The power plug is not properly connected.
  - The main power switch (on the left-hand side) is not set to **ON**.
  - Check fuses.
- **Does the ⚠ indicator flash?**
  - The brew unit has not been properly inserted.
  - The door is not properly closed.
- **Does the ⚠ indicator light up and does a message appear on the display?**
  - This fault can only be rectified by a qualified service technician.
- **Do the indicators flash/light up; do display messages appear?**
  - Check the indicator symbols on page **44** (for their meaning).
- **Is the pump causing loud noises and/or does the ⚠ indicator light up?**
  - The water tank has not been properly inserted (air in the system).
    Siena 2:
  - Bleed the device using the hot water button (press for ± 6 sec.). (The indicator goes out when the next beverage is dispensed).
    Siena 1:
  - Turn the rotary dial (on the right-hand side) to the [**Hot water**] position in order to bleed the device.

It is normal when the water pump starts up from time to time during operation; it is filling the system with water.

- **Is there no milk foam (Siena 2)?**
  - The milk nozzle is clogged (in the milk container). Insert a brush into the milk nozzle (refer to page **75**).

  Is the milk only hot (Siena 2)?
  - The foam nozzle on the milk foam producer is clogged. Insert the air valve pin into the milk nozzle (refer to page **53**).
- **Does the milk foam have large bubbles (Siena 2)?**
  - The milk is too warm (always keep milk in the refrigerator). (Optimal milk temperature: 3 °C to 5 °C).
  - The O-rings on the milk foam producer are defective. Check the O-rings and replace them, if necessary.
  - The milk suction tube is defective. Check the milk tube and replace it, if necessary.
  - The milk nozzle (diameter) is too small.
- **Is the milk foam too cold (Siena 2)?**
  - The milk nozzle is defective or a nozzle of the wrong diameter has been fitted.
- **Does the coffee not have any foam?**
  - The cups are too cold (pre-heat the cups for ideal foam).
  - The operating temperature (indicator is lit) has not yet been reached.
  - The coffee is no longer fresh.
  - The coffee grinder setting is too coarse (high number).
  - The coffee grinder setting is too fine (low number).
  - The wrong coffee mixture is being used.

- **No hot water?**
  - Insert a fine needle into the outlet opening.
- **Can the brew unit not be pulled out or inserted?**
  - The brew unit is not in its basic position. Close the service door and switch on the device.
  - Use the multi-tool adjusting knob to turn the brew unit a little to the left or right while inserting it (carrier position is incorrect).
- **Does the coffee maker not react to buttons being pressed?**
  - The operating temperature has not yet been reached. (The indicator lights up).
  - A rinse or cleaning program is in progress (the cleaning button flashes).
  - Another indicator flashes/lights up. Rectify the fault/remove the cause.

Service and maintenance work

Even if the coffee maker is cleaned and maintained in an ideal manner, it must be serviced (once a year). Having a qualified service technician inspect the coffee maker regularly extends its product life cycle.

Service request

The service request only appears if it has been programmed by one of our partners or a qualified service technician.

Once it is time to service the machine, the message "**Service**" appears in the display alternately with the normal operation indicator.

The service **must** be carried out!

- The service request can only be reset by a qualified service technician.
- Products can still be dispensed while the service request is displayed, but it can damage your coffee maker.

Options

Coin tester

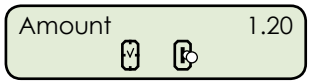
The following accounting systems are available:

- **Tokens**
- **Coins**

The coin tester option is possible in country-specific currencies. Please contact your customer service representative for further information.

Coin tester - operation and maintenance

The sum of money inserted into the machine appears in the display:



No more than 10 units of the respective currency can be inserted. This sum can be changed by a qualified service technician.

If the coffee maker is switched off, the coins are ejected through the return slot.

If a coin is not accepted, it can be ejected by pressing the release button [**1**] (refer to the picture).
It is also possible that the coin container is full and no more coins can be accepted. Empty the coin container (see below).

For safety reasons, the coin tester should be emptied every day.

1. Open the coin tester (refer to the picture).
2. Lift out the coin container and empty it.
3. Re-insert the coin container.
4. Close the coin tester again.

Bean container

Different bean containers are available to you.

Maximum capacity: 1000 g.

Base with supports (Art. No.: 062'489)

A base is required for machines with a wastewater connection (supply and drainage pipes).

This is only required if no holes are to be drilled into the counter.

Fixed water supply

A fixed water supply is strongly recommended for coffee makers dispensing a large quantity of beverages.

A fixed water supply is generally possible wherever supply pipes and drainage pipes are present.
The ideal water hardness for a fixed water supply is between:

5 °d - 7 °d / 8 °f - 12 °f

Fixed water supply - structural requirements

Minimal, basic structural conditions are required for the fixed water supply.

(Refer to the installation plan, page **55**)

STOP

The fixed water supply option may only be installed by a qualified service technician.

Appendix

Declaration of conformity

These products correspond to the requirements of the EU directives.

73/23/EEC Electrical equipment for use within certain voltage levels.

89/336/EEC Electro-magnetic compatibility

Information about the declaration of conformity can be obtained from the manufacturer upon request:

(Refer to the last page of this instruction manual).

Cleaning products

Kamareta cleaning tablet (Art. No.: 062'531)

Before using the cleaning tablet, please read the information on the tablet's packaging as well as the safety data sheet ("HEALTH & SAFETY DATA SHEET"). If you do not have this safety data sheet, please request it from your sales centre.

Purpose:
For cleaning your coffee maker's coffee system on a daily basis.

Shape and odour:
Refer to the safety data sheet ("HEALTH & SAFETY DATA SHEET").

Use:

- Keep the cleaning tablet out of the reach of children and unauthorised persons.
- Do not swallow!
- Do not mix the cleaning tablet with other chemicals (cleaning products).
- Do not eat or drink anything while using the cleaning tablets.
- Wash hands and face immediately before breaks and after handling the cleaning tablet.
- Never mix the cleaning tablet with liquid or powder cleaning products or with acids.

Emergency information:
Please ask your sales centre or a customer service centre authorised by the distributor for an emergency telephone number (toxicological information centre) in your country.
If your country does not have any such institution, dial the following telephone number in Switzerland in an emergency or for information:

++41 01 251 51 51 (Toxicological Information Centre)
www.toxi.ch (DE / UK / FR)

First aid:
Refer to the safety data sheet ("HEALTH & SAFETY DATA SHEET").

Important for the physician to know:
If possible, show the treating physician the information listed on the package or the safety data sheet ("HEALTH & SAFETY DATA SHEET").

"Milk clean" cleaning product (Art. No.: 061'913)

Before using the cleaning tablet, please read the information on the tablet's packaging as well as the safety data sheet ("HEALTH & SAFETY DATA SHEET"). If you do not have this safety data sheet, please request it from your sales centre.

Purpose:
For cleaning your coffee maker's milk system on a daily basis.

Shape and odour:
Refer to the safety data sheet ("HEALTH & SAFETY DATA SHEET").

Use:

- Keep cleaning products out of the reach of children and unauthorised persons.
- Do not swallow!
- Do not mix cleaning products with other chemicals (cleaning products).
- Do not eat or drink anything while using cleaning products.
- When diluting with water, first fill the water (no warmer than 20 °C) and then the "cleaning product" carefully.
- Make sure that there is adequate ventilation and air circulation when working with "cleaning products".
- Wash hands and face immediately before breaks and after handling "cleaning products".

Emergency information:
Please ask your sales centre or a customer service centre authorised by the distributor for an emergency telephone number (toxicological information centre) in your country.
If your country does not have any such institution, dial the following telephone number in Switzerland in an emergency or for information:

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First aid:
Refer to the safety data sheet ("HEALTH & SAFETY DATA SHEET").

Important for the physician to know:
If possible, show the treating physician the information listed on the package or the safety data sheet ("HEALTH & SAFETY DATA SHEET").

Liquid decalcifier (Art. No.: 062'869)

Before using the cleaning tablet, please read the information on the tablet's packaging as well as the safety data sheet ("HEALTH & SAFETY DATA SHEET"). If you do not have this safety data sheet, please request it from your sales centre.

Purpose:
For decalcifying the coffee maker.

Shape and odour:
Refer to the safety data sheet ("HEALTH & SAFETY DATA SHEET").

Use:

- Keep decalcifiers out of the reach of children and unauthorised persons.
- Do not swallow!
- Do not mix decalcifiers with other chemicals (cleaning products).
- Do not eat or drink anything while using decalcifiers.
- When diluting with water, first fill the water (no warmer than 20 °C) and then the "decalcifier" carefully.
- Make sure that there is adequate ventilation and air circulation when working with "decalcifiers".
- Wash hands and face immediately before breaks and after handling "decalcifiers".

Emergency information:
Please ask your sales centre or a customer service centre authorised by the distributor for an emergency telephone number (toxicological information centre) in your country.
If your country does not have any such institution, dial the following telephone number in Switzerland in an emergency or for information:

++41 01 251 51 51 (Toxicological Information Centre)
www.toxi.ch (DE / UK / FR)

First aid:
Refer to the safety data sheet ("HEALTH & SAFETY DATA SHEET").

Important for the physician to know:
If possible, show the treating physician the information listed on the package or the safety data sheet ("HEALTH & SAFETY DATA SHEET").

Storing cleaning products

- Keep cleaning products in locations inaccessible to children and unauthorised persons.
- Store cleaning products in such a way that they are protected from heat, light and moisture.
- Store them in a location separate from acids.
- Store them in their original packaging only.
- Do not store them together with food, alcohol or tobacco.
- Comply with all local and legal regulations regarding the storage of chemicals (cleaning products).

Serial plate

Machine-specific data (voltage / output) can be found on the serial plate. It is affixed to the back of the device under the cable cover.

Maximum voltage deviation: + 5% / - 10%

Technical data

Dimensions (W x H x D):

Standard model:	314 x 508 x 403 mm
With coin tester option:	415 x 415 x 403 mm
With wastewater option:	314 x 508 x 460 mm
Water tank (capacity):	2.4 litres
Cord:	1.1 m
Weight (standard model):	15.7 kg
Safety tests:	International test marks

Electrical socket:
Do not use any multiple sockets, especially if devices such as air conditioners, computers, typewriters or copiers are connected to it and can generate interfering frequencies.
Do not overload the electrical socket!
The connected consumers must not exceed the amperage of the house fuse.

Environmental aspects

Packaging:
The devices are delivered in recyclable cartons and pallets.

Coffee grounds:
Coffee grounds can be strewn on your garden or added to a compost system.

Maintenance parts:
Parts which are exchanged during a service are reprocessed whenever possible and reused.

Cleaning products:
If they cannot be recycled, cleaning products and their containers must be disposed of according to the information on the safety data sheet ("HEALTH & SAFETY DATA SHEET"), as well as all local and legal regulations.

Energy consumption:
The device's energy consumption corresponds to the latest state of technology known during the device's development.

Disposal / environmental protection:
The devices must be disposed of properly, in accordance with all local and legal regulations.

Contact address

Manufacturer:
M. Schaerer AG
Gewerbestrasse 15
3302 Moosseedorf
Switzerland

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